



by **TAYLOR**®

Mini Grill Instruction Manual



Item # AG-1360-BL
120V ~ 60Hz 870W

Thank you for your purchase of The Biggest Loser™ Mini Grill. Please READ this instruction manual carefully before use.

SAVE THESE INSTRUCTIONS

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS COMPLETELY BEFORE USING.
2. To protect against electrical shock do not immerse or rinse cord, plugs or this appliance in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Do not touch hot surfaces. Use handles only. While placing or removing food on the hot cooking surface, always use a pot holder or oven mitt to hold the top lid open to prevent accidental closing of the lid and possible injury.
5. Do not allow the grill to come into contact with any flammable materials (e.g. paper, walls, draperies, towels, chemicals, clothing, etc.).
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return the appliance to Taylor® (see warranty) for examination, repair or adjustment.
7. Do not use attachments that are not supplied for this appliance from Taylor®. The use of accessories or attachments not recommended by Taylor® may cause fire, electric shock, injuries or permanently damage this product.
8. Never use this appliance without the drip tray in place.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. To disconnect, be sure the unit is off, then remove the plug from the wall outlet by grasping the plug and pulling. Never unplug the appliance by pulling on the cord.
12. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or before putting on or taking off parts.
13. When using this appliance, provide adequate air space above and on all sides for air circulation.
CAUTION: To prevent discoloration to countertops, tabletops or other furniture, place NON-PLASTIC, NON-FLAMMABLE coasters or placemats between the appliance feet and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken and for permanent blemishes or stains to appear.
14. Do not place this appliance near a hot gas or electric burner or in an oven.
15. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Allow the liquid to cool before removing and emptying drip tray.
16. Do not leave the appliance unattended during use.
17. Do not use this appliance for other than its intended use.
18. Always preheat for about 6 minutes.
19. Always unplug the grill before attempting to move it.
20. Always allow the grill to cool before moving or cleaning.
21. Do not cut with or use metal utensils on the non-stick grill surface.
22. Do not leave the appliance unattended when plugged in and in use.
23. Do not clean with metal scrubbing pads, as pieces can damage the surface and break off and short the electrical parts, creating the possibility of electrical shock.
24. Do not operate the grill in the presence of explosive and/or flammable fumes.
25. This grill is intended for household use/domestic use only and not for commercial or industrial use.

SAVE THESE INSTRUCTIONS

SPECIAL INSTRUCTIONS

CAUTION HOT SURFACES: This appliance generates extreme heat during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operation or while it is still hot.

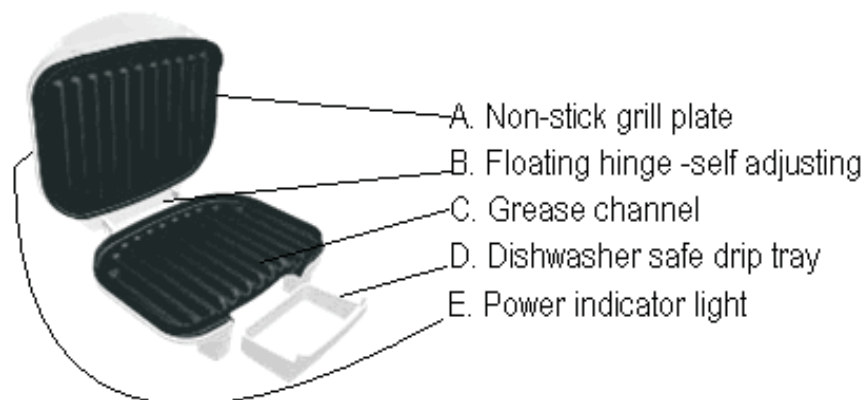
This appliance is for HOUSEHOLD USE ONLY.

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- Plug the Mini Grill into a 120 volt AC, wall receptacle outlet only.
- The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a long cord. If you must use an extension cord, the marked electrical rating should be equal to or at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. For safety reasons, Taylor does not recommend use of an extension cord with this appliance.
- Do not immerse or rinse appliance, plug or cord in water or other liquids.
- Do not attempt to service this unit yourself.

INTRODUCTION

Now you can learn how to prepare and enjoy great tasting, healthy meals and snacks in minutes using your Biggest Loser Mini Grill by Taylor®. You will learn how to make the delicious and easy recipes that cut out calories, but leave in all the taste. The appliance and recipes are great tools to get you on track. There are over 125 more healthy and delicious recipes, you can find in the Biggest Loser Cookbook. When you start eating right, you may feel better, have more energy and feel empowered. For more information on NBC's The Biggest Loser, or to join The Biggest Loser Club, please visit the official Biggest Loser web site at www.nbc.com/The_Biggest_Loser.com or www.biggestloserclub.com.

DESCRIPTIVE DIAGRAM



USING YOUR MINI GRILL

BEFORE FIRST USE

- Make sure the voltage in your outlet is the same as the voltage indicated on the appliance. This appliance is for 120 –Volt AC electrical outlet only.
- Remove any bags, labels or stickers from the appliance.
- Make sure the appliance is unplugged, then clean the base unit with a damp soft cloth. Wipe the cool grilling plates with a damp cloth to remove any dust. Dry thoroughly. Do not use metal scouring pads, harsh or abrasive cleaners on any part of the appliance.
- Wash the drip tray using a sponge, warm water and mild dish detergent, or on the top rack of a dishwasher. Rinse and dry completely.
- NOTE: do not immerse the appliance, cord or plug in water when cleaning.
- Place the unit on a flat, dry, sturdy surface. This appliance is not for use in convection or conventional ovens, microwaves, or on a stovetop.
- Plug the cord into AC wall outlet to turn the unit on.
- Before cooking, ensure that your drip tray is in position under the lower housing to allow grease to drain into the drip tray.
- We recommend a trial run to eliminate any protective substance or oil that may have been used for packing. Run the Mini Grill for 15 minutes empty. You may notice some smoking coming from the appliance and a slight odor or noise during this trial run. This is normal and will not affect the food or safe operation of the grill. Let the grill plates cool and wipe them clean. It is now ready to use. When you have finished using your Mini Grill, disconnect the plug from the wall to turn the unit off, and allow the unit to cool down completely before cleaning.

HOW TO USE YOUR MINI GRILL

Always ensure food is cooked completely throughout its thickness. Frozen food must be completely defrosted and at room temperature before cooking.

- Check to make sure the drip tray is in position.
- Place the Mini Grill on a dry, stable surface away from open flame or hot burners. This appliance requires 870 watts. Plug the grill into a 120 volt outlet only.
- Preheat the grill. Your grill will not properly preheat unless it is closed. Check first to be sure nothing is inside the grill before preheating. Preheating before each use will ensure even cooking of your food.
- When you plug the unit into the socket, the indicator light will turn on, indicating that the heating elements are warming up.
- The indicator light will turn off in approximately 6 minutes. The grill is now ready for cooking. The indicator light will go on and off periodically as the operating temperature is maintained.
- A thin coating of cooking oil applied by brush or spray may be used for grilling lean meats, vegetables or fish. Grilling marinated food or meat with any amount of fat will not require oil.
- When the grill is preheated, carefully lift the lid to open, place the food on the bottom surface of the grill and close the lid.
- Allow the food to cook for the minimum time indicated on the Grilling Chart. Check for doneness. If not done grilling to your desired result, continue cooking. Periodically check the progress of cooking until it is done to your satisfaction.
- When the food is completely cooked, turn the grill off by disconnecting the plug from the socket.
- Allow the appliance to cool before moving, removing the drip tray and before cleaning.

RECOMMENDED GRILLING TIMES

The following times are guidelines. Times will vary according to the ingredient thickness and personal taste.

- For more rare results, check doneness at a shorter time.
- For more well done results, you may want to grill longer.
- To be sure food is truly done; use a Taylor® cooking thermometer.

Type of Food	Approximate Time (Min)	Doneness
Bacon or breakfast sausage	3 to 5	Cooked through
Beef • Steak - boneless, ½" thick • Hamburger, ½" thick	5 to 10 5 to 7	Pink center, brown outside, medium. Cook longer for well done.
Chicken • Breast -boneless, ½" thick	8 to 12	No longer pink in center, medium. Juice runs clear when pierced.
Fish • Fillet, ½" thick	5 to 7	Cooked through, firm to the touch.
Hot Dog	5	Heated throughout.
Kabobs	10 to 14	Pierce meat or poultry with fork, juice will run clear for medium. Vegetables will be firm.
Panini / Grilled sandwich	3 to 5	Golden brown outside, heated throughout.
Pork • Chops -boneless, ¾" thick	8 to 12	No longer pink in center, medium. Juice runs clear when pierced.
Vegetables • Fresh Broccoli • Fresh green or red bell pepper • Mushrooms, sliced • Onions, sliced • Potatoes wedges - ½" thick • Squash or zucchini, sliced	4 to 6 3 to 5 4 to 6 2 to 4 5 to 7 2 to 4	Tender-crisp Tender-crisp Tender-crisp Soft Tender-crisp Tender-crisp
Pre-cooked sausage - full size	10 to 12	Heated through, pierce with fork, juice will run clear for medium.
Shrimp	4 to 6	Cooked through, firm to the touch.

USDA RECOMMENDED MINIMUM INTERNAL COOKING TEMPERATURES

Note: These are the recommended internal temperatures of the FOOD.

Minimum Internal Cooking Temperatures as Recommended by the USDA*	
IMPORTANT! These are the minimum INTERNAL temperatures that food must reach to be considered safe to eat, no matter how you prepare them. We recommend the following guide lines but personal taste temperatures may be different from the below:	
Fresh ground beef, veal, pork	160°F / 72°C
Beef, veal, Lamb - roast, steaks, chops	
*Rare	140°F / 60°C
Medium Rare	145°F / 63°C
Medium.....	160°F / 72°C
Well Done	170°F / 77°C
Fresh Pork - roast, steaks, chops	
Medium.....	160°F / 72°C
Well Done	170°F / 77°C
Ham	
Fresh (Raw).....	160°F / 72°C
Precooked (to reheat).....	140°F / 60°C
Poultry	
Ground Chicken, Turkey	165°F / 74°C
Whole Chicken, Turkey	165°F / 74°C
Breast, Roasts	165°F / 74°C
Thighs and wings	165°F / 74°C
Fish - cook until opaque and flakes easily with fork.....	145°F / 63°C
Stuffing - cooked alone or in bird	165°F / 74°C
Egg dishes	160°F / 72°C
Leftovers, Casseroles	165°F / 74°C
*The USDA does NOT recommend RARE 140°F as a safe eating temperature.	

HELPFUL HINTS

- After they have cooled, be sure to always wash the grill plates and empty the drip tray after each use to remove any residue that may have accumulated.
- Do not use sharp objects or attempt to cut food while it is on the grill plates. This may damage the non-stick surface.
- Always preheat the grill before using. Have all of your ingredients in place and ready to cook before starting.
- Do not use metal utensils to place or remove food from the grill as this may damage the non-stick surface. Use high-temperature resistant plastic or wooden utensils. Do not lay utensils on the hot surface of the grill. Do not allow utensils to remain on the hot grill plate surface for an extended period of time.
- When making kabobs, use wooden skewers and soak them in water for 20 minutes prior to using. This will keep the skewers from scorching or burning.

CLEANING AND MAINTENANCE

After each use and before cleaning, unplug the appliance from outlet and allow the unit and any contents of the drip tray to cool completely to prevent accidental burns. **DO NOT ATTEMPT TO CLEAN WHILE THE APPLIANCE IS STILL HOT. FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN SERIOUS INJURY FROM BURNS.**

- **CAUTION: NEVER IMMERSE THE GRILL, CORD OR PLUG IN WATER.**
- To clean the grill plates, wipe clean with a damp sponge or cloth.
- To remove stubborn food, use a mild dish detergent and nylon dish brush or other utensil safe for non-stick surfaces, then wipe clean with a damp sponge or cloth.
- Do not use steel wool, scouring pads or abrasive cleaners on any surface of the Mini Grill.
- Remove and empty the drip tray when cool, wash with warm soapy water and dry thoroughly, or place in the top rack of the dishwasher.
- Wipe the exterior with a clean damp cloth.
- Dry all parts completely before using again or storing.

TROUBLESHOOTING

The Mini Grill will not operate.

- Has a household fuse blown, or has a circuit breaker tripped?
- Is the power supply cord properly seated in the outlet?
- Is this the only appliance using the circuit?
- Has the cord been damaged in some way? If so, **DO NOT USE THE APPLIANCE.** Contact Customer Service for replacement information.

Grilling results are too rare or too well done.

- Have you preheated the unit before cooking begins?
- Individual doneness preferences vary; you may need to experiment when first using the Mini Grill to achieve your desired results. Cooking times provided are guidelines.

Food odor remains on the grill plates after I have cleaned them.

- If you cook with aromatic herbs, onions or garlic and have a residual odor, first clean the unit according to instructions. Make a paste of baking soda and water and spread it on the cooled surface of the grill plates. Allow it to sit for a few minutes, then wipe clean with a damp sponge or cloth.

Frozen foods are not cooking properly on my Mini Grill.

- It is recommended that all food be defrosted before placing on the Mini Grill. Be sure the grill is preheated before cooking begins.

WARRANTY INFORMATION

Taylor® warrants this product to be free from defects in material or workmanship for one (1) year for the original purchaser from date of retail purchase. It does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair. If service is required, do not return to retailer. Should this product require service (or replacement at our option), please contact Taylor Customer Service at:

1-800-289-0944

There are no expressed warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

If you need replacement parts

• Use only Taylor specified parts. These specified parts will fit right and work right because they are made with the same precision used to build every new Taylor appliance.

Keep this book and your sales slip together for future reference. You must provide proof of purchase for warranty purposes.

For additional product information, or warranty information in Canada or elsewhere outside the USA, please contact us through www.taylorusa.com

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